THE GENESEE FARMER.

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THE GENESEE FARMER.

SATURDAY, JULY 26, 1834.

On the Extirpation of Weeds.

It will doubtless be readily admitted that many of our farmers are too negligent in regard to the extirpation of weeds; and at this season, it is important that the subject should be brought in review before them. More than nine tenths of our weeds are EXOTICS, that have crept into the fields during a course of careless cultivation. The old stumps in much of the Genesee Country however, have been removed; and from many farms the loose stones have been gathered, so that those obstructions to thorough culture, no longer protect these intruders that consume the fatness of the land, and diminish the profits of the farmer. We have sometimes thought it strange that some of our neighbors should be so exemplary in making good fences to keep out four legged plunderers, while plunderers without legs were allowed to waste, or,—which is the same thing in effect,—to lessen the growth of their crops. We think a good farmer should be consistent in every department of his business.

To descend to particulars: We have observed with serious regret the great growth of CANADA THISTLES among the wheat and oats of the present season. To *sow* lands infested by that weed, is at least indiscreet; for it is difficult to cut the thistles in time to prevent their seeding without destroying or greatly damaging those crops. Is there no way to prevent farmers from following such injudicious courses? A crop of Indian corn or potatoes on such lands, would admit the plough and the hoe to be frequently introduced; and the thistles would be readily prevented from scattering their seeds over the neighborhood. A large part of them would also be destroyed, and the vigor of the remainder checked.

Some persons have held the opinion that CANADA THISTLES never spread by the seed. This is a great mistake; and the simple fact of its introduction into this district of which it is not a native, is sufficient to show its incorrectness. It is not possible in the ordinary course of things that the *roots* could gain possession of new fields which lie remote from any other patch; yet instances of this kind are happening every year. In addition to various other cases of the same import which have come within our immediate knowledge, we will mention the appearance of a seedling in a box of earth which was filled several years ago.

ST. JOHN'S WORT (*Hypericum perforatum*) is another very bad weed which is extending over the country. It may be easily known by its bunches of bright yellow blossoms and small leaves which when held up between the eye and the light appear with pellucid dots. White cows and white nosed horses, suffer much from coming in contact with this weed when it is wet, it being so corrosive as to render them scabby. It also makes a large deduction from the valuable product of meadows and pastures. Cannot our farmers be stimulated to stop its progress? Unless it be sown with other seeds, it will be but the work of a few minutes to eradicate it when it first appears on a farm; but let it fairly get possession, and the farmer will find it a job of some magnitude.

On some farms, the common SOUR DOCK (*Rumex crispus*) is very abundant. This plant has its uses, but not as a field crop. For *greens*, it is much inferior to the Patience Dock (*Rumex patientia*) which ought to be cultivated to the exclusion of the other. When the Sour Dock is in blossom, or very soon after, it may be easily pulled up in grain fields when the ground is wet; and it should then be carried off to some place where it cannot strike root again and mature its seed.

On the Treatment of Sheep.

We copy from the "Memoirs of the Pennsylvania Agricultural Society," part of a letter addressed to the Corresponding Secretary of that institution, by *Alexander Reed*, Esq. of Washington county in Pennsylvania. We have long been satisfied that the use of TAR as a medicine or condiment for sheep, has "not been duly appreciated."

"As to the diseases incident to sheep, I am happy to tell you that I have had but little experience. I have long entertained the opinion that *they are more healthy on the western than on your side of the mountain. We know nothing of the long list of diseases mentioned by English authors.* Old age, and the dogs, are almost the only things we have to dread. The *scour* is sometimes troublesome at the time of changing from dry to green food. Our cure is, about the bulk of a hen's egg of chalk. From one to three doses seldom fail to check the complaint. Unless it continues too long, and makes them weak, we let it take its course. The cough and foul nose generally come together. I am disposed to think they are both produced by the same disease. When we notice them, we lose no time in removing the sheep from the flock, *and make free use of* TAR. It rarely fails to effect a cure in a few days, unless the animal is old or unsound. *The use of* TAR *among sheep, is not duly appreciated.* Many fine rams have been lost by maggots getting about the roots of their horns. Two or three applications of tar during the warm weather, will always prevent this. The ticks are sometimes troublesome to the yearling lambs. An ointment made of Scotch snuff and hog's lard or train oil, will kill or banish them by one application. One ounce of snuff to a pound of lard is about the proportion.

"A few weeks ago, a respectable farmer of this county related to me the following circumstances which may be worthy of notice, as they furnish hints that may lead to more important discoveries. He stated that some years ago, a small log *cabin* on his farm, in which he kept his salt, was consumed by fire. The spaces between the logs were filled with clay. The salt, the ashes of the burnt logs, and the burnt clay, became a promiscuous heap. The burning took place in April. This salted heap of ruins soon attracted the attention of his flock of sheep. They visited it almost daily during the summer. By the time cold weather arrived, they had licked away the whole mass. The farmer's own words to me were that he "*never before or since had so healthy and fat a flock of sheep.*"

"A question here naturally presents itself, whether the benefit arose from the burned clay acting upon an absorbent?—from the alkali produced from the ashes?—from the sheep having salt at will?—or from a combination of the different articles? The farmer attributed the advantage to the burnt clay."

Change of Soils.

The following is an extract from a communication made to the New York State Agricultural Society at its meeting in February last, by HORATIO HICKOX, Esq. of Rensselaer county:

"Some years since a lot of land came into my possession, on which much expense had been incurred to improve it as a garden without any success. The land was a coarse gravel, through which water would run as through a sieve. The gravel contained a portion of iron, which operated as a cement of its ingredients. I drew on to the lot several loads of clay, and a small quantity of leached ashes, the alkali in which might have had a little effect; manure from a horse stable was spread over the whole, and the mass was turned under with a spade. The soil improved for three years, when it became perfect. Upon examination, no clay and scarcely any gravel could be discovered. The soil, which had been extremely dry, was by this treatment supplied with an unaccustomed degree of moisture. The iron, which was the cement of the gravel, decomposed the water, absorbed its oxygen, and was converted into what is called iron rust. Thus the gravel was resolved into its original constituents, and combined with other materials, formed a warm, dark, and rich soil, at less expense than had been formerly laid out on it without any benefit.

"Many kinds of rocky knolls, whose bare summits disfigure our fields, may, often with very little trouble and expense, be converted into excellent soil. Of these kinds are soft granite, a soft variety of gray whack, a shelly and argillaceous limestone, and all the varieties commonly called slate rock. Their conversion into soil may be effected in a variety of ways. A neighbor had his fields deformed with bare slate rock knolls, he had also a large quanuity of pomace, which lay as a nuisance against the building which contained his cider press; he was advised to cart the pomace on to the bare knolls in his fields. The rocks which formed the knolls contained a portion of iron, and the advice was given in expectation that the acid in the pomace, by

its action on the iron, would effect the decomposition of the rock. He informed me that in one instance he had done so, that he had observed that the rock had mostly disappeared, but that he had been wholly at a loss to account for it. This was eight or ten years ago; he has since informed me that he complied with the advice given, on a field which he had then ploughed up, and that whenever the plough touched the spots which had been covered with pomace, it sunk down to the beam, and that after it passed such spots it rose to the surface. In this instance, by the removal of a nuisance, more land was acquired, and an increase of crops, without any additional fence, and with less trouble in cultivation"

Vinegar.

We think our correspondent who makes an inquiry in relation to making Vinegar, will find some hints in the following article from *Willich's Domestic Encyclopedia*, which will be of use to him:

The principal requisite to form good vinegar, according to PARMENTIER, (*Cours D'Agric.* tom. x.) are, 1. Contact with the air; 2 A temperature not exceeding 30° of REAUMUR (77 of FAHRENHEIT;) 3. The addition of some extraneous vegetable matter to promote the acetous fermentation; and 4. The presence of *alcohol*. [Vinegar can be made, from cider, from the juice of currants, from sugar and water with a little whiskey: a cask that has been used to keep vinegar in, is the best cask to make it in. If cider is too weak, add half a pound of sugar and half a gill of whiskey to each gallon, and set the cask in the sun, covering the bung hole slightly to admit the air, and exclude the dust.

Vinegar, however, is best made thus: to a quarter-cask of good cider, add 4 lbs. of white Havanna sugar, and half a lb. of argol or rough tartar in fine powder: it will be better for the addition of some lees of wine: expose it to a heat not less than 75° nor more than 80° with the bung out. Twice or thrice a-day, draw off a pail full, and after it has stood exposed to the air, a quarter of an hour, return it into the bung-hole by a funnel.

The method of imitating wine vinegar in the English manufactories is as follows, as I have repeatedly seen. In a long room, quarter casks of cider placed upright, side by side, raised above the floor about twenty inches occupy all sides of the room, which by means of stoves is kept at a temperature of about 80° of FAHRENHEIT. The top of the cask is bored full of holes: on each cask is placed a tub holding about half a bushel or more of Malaga raisins.

The sole occupation of the man who attends the room, is to go round incessantly, and draw a pailful from the bottom, and pour it upon the Malaga raisins; the cider percolates through the raisins, and runs into the cask by means of the holes in the top: this gives the wine flavor and body. The operation takes about a fortnight according to the strength of the cider: when this is weak, sugar, and powdered tartar are put in. The tartar certainly adds to the strength of the acid, and also to the vinous taste, but the acid of tartar is by no means so wholesome as the acid of vinegar. Tartar can be discovered by means of sugar of lead: the tartrite of lead precipitates: the acetite of lead is soluble.—T. C.]

Summer Flowers.

(*In a letter of the 16th instant.*)

The plants which I shall notice in this letter, are all ANNUALS; and we have nothing that is fresher or finer than many flowers of this description.

Œnothera tetraptera is a native of Mexico. It has elegant white flowers which open towards the close of the day; but so brief is the period of their splendor that they begin to decline while it is yet light in the west. On the following morning, the corol is found withered and changed to a reddish purple. For some time I was not aware of this peculiarity, not having passed near it at evening; and knew not how fine a plant I had in my possession.

Convolvulus tricolor is commonly called by the gardeners, "Convolvulus minor." Its beauties will bear a close examination. The center is yellow, passing by such streaks as a camel's hair pencil might make, into white which passes in the same manner into a blue ground which forms the circumference of the flower. The breadth however is well divided between these colors. I have also a delicate variety without any blue excepting *five* narrow streaks. This plant needs no support.

Petunia nyctaginifolia has a fine white flower about two inches in diameter, but the stamens and pistil are not in the center of the rim. I have no work to which I can refer for this name, and give it as I received it. The old root was once sold to a friend of mine, by a nurseryman of some note, as a perennial!

Verbascum marshallianum is certainly an interesting plant, though farmers would call it a mullein. It is five or six feet high, and produces its flowers of more than an inch in diameter, in spikes. I have one stalk with *sixteen branches*, making seventeen spikes in the whole. The upper leaves are curled in a very curious manner.

The Prickly Poppy (*Argemone mexicana*) has *yellow* blossoms of some beauty, but it is much surpassed by a *white* variety or rather species which I consider one of our most elegant flowers. The latter is of larger growth, and appears later in the season.

Gillia capitata is a native of the western coast of this continent. The flowers, as the specific name implies, are in heads; and the color is a light blue. The leaves are finely divided. It is an elegant plant, and grows freely from seeds which drop from the ripe capsules.

The common Larkspur (*Delphinium consolida*) passes into many varieties. Amongst the finest are the double white,—the double purple with the outer petals blue,—the double red, and the variegated. I have at this time, one side of a spike with blue flowers while those on the opposite side are pale red. The Rocket Larkspur (*D. ajacis*) is also elegant, and often very double with a diversity of colors.

Although I noticed *Œnothera Lindleyana* in my letter of last year, yet I must remark that the crimson marks on its petals, are superb.

Clarkia pulchella, also one of our native plants of the west, requires a rich vegetable soil, and then it will bear sunshine without damage. The petals are very curiously divided, and of a fine red color. This plant was named in honor of Captain Clark who assisted to explore the Columbia River in 1805:

Some varieties of *Papaver somniferum* are elegantly fringed; and these pass in different plants from pure white to some of the finest shadings of scarlet. From the seeds which are scattered on the ground, they appear the next season in abundance.

Imported Cattle for Genesee COUNTY.

Albany, July 17, 1834.

DEAR SIR—The introduction of superior cattle into this country, from whatever source, must always be a subject of interest to agriculturists; and peculiarly so at the present time, when the attention of farmers and others is directed to the improvement of stock.

Many of your western readers will be gratified to learn that they are about having an accession to their stock, of several valuable animals of the "Improved Short Horn breed," which have recently arrived from England.

The tow boats of yesterday brought to this city two Bulls, one Cow, and one Heifer, the property of PETER A. REMSEN, Esq. late of the city of New York, and destined for his farm in the town of Alexander, Genesee county, New York. The cow, heifer, and one bull, are of the "Improved Short Horn breed," and fully exhibit the peculiar traits of that variety; though at present they appear to great disadvantage, in consequence of their loss of flesh, during a long passage.

The other bull is apparently a Devon, but so young and his form so little developed, that I could not determine with certainty his breed. They are all however beautiful animals, but especially the Devon bull and Short Horn heifer.

The consignee informs me, that a perfect pedigree accompanies them, and that Mr. Remsen purchased them at a great price in England. Their passage alone from England to his farm in Alexander will cost about $80 each.

The recent introduction of so many valuable animals into the western part of this state, will render the farmers in that region exceedingly culpable if they do not embrace the opportunity to improve their own stock and that of our country.

Yours, &c. W. S. ROSSITER.

MR. L. TUCKER.

For the Genesee Farmer.

Important to Millers.

Messrs. Levi and Luther Benton, citizens of this county, have lately invented a stave machine, which is now in successful operation in the village of Scottsville. The utility of this invention, consists in the despatch with which it operates, the facilities it affords of manufacturing staves from timber before unavailable for that purpose, and the perfect finish it gives to a barrel constructed from staves prepared by it. It is satisfactorily ascertained, that with the labor of three men, it will saw, dress and joint one thousand staves in an hour, and that this can be done from any description of timber, without reference to the kind or the irregularity of the grain; and when finished, they are superior to those wrought by hand, both in the regularity of their form and appearance of their surface. I will not occupy room in detailing its peculiar and ingenious construction. It is of itself a mechanical curiosity, worthy of the personal examination of every inquiring man, and particularly those immediately interested in its beneficial results. The machine

first cuts the stave to its proper thickness, by means of a circular saw; then with chissels attached to a perpendicular wheel, gives it a convex and concave shape, leaving the two surfaces smooth, and by a third process, cuts it to its proportioned width. The importance of this invention is already felt to a very considerable extent throughout the country. Oak timber cannot be obtained but at the greatest cost and trouble, and in most or all milling districts, is procured at a great inconvenience and expense. The rapidly increasing agriculture of the northern and western states, and the corresponding decrease of oak timber, will very soon realize to community the policy of its adoption generally, and a very few years will render this or a like invention indispensable. D. K. C.

Mr. Tucker—I have never seen any thing in your valuable paper respecting pigeon cockle. I presume it is well known by all the principal farmers, to be a very great enemy to our wheat crops. I should be glad to see something respecting this plant from some of our experienced farmers, through your paper, as to the best method of exterminating it from our wheat fields. Milo.

For the Genesee Farmer.

Mr. Tucker—If the subject of the Locust is not exhausted, and if the following remarks, which were written with an intention to offer them to you among the first numbers of your second volume of the Genesee Farmer, are worthy of a place, you will please to insert them:

A Suggestion.

Would not a general practice of cultivating the Robina (false Acacia, or Yellow Locust,) ultimately be of very great importance to farmers? The idea has suggested itself from the great and increasing scarcity of timber suitable for fences; and from a conviction that in many parts of our country, farmers will be driven to the necessity of devising some method of constructing fences of a more durable character, than those now in use. The locust, in durability, is not exceeded by any timber known amongst us, except the red cedar, and it is probable that it is as durable as that. Its cultivation is easy, and its growth is not retarded by winters of much greater severity than ours. A small plat of twenty feet square, of medium fertility, in your garden, planted as bush beans or peas are planted, would yield seedlings enough to transplant on an acre of ground. These placed at ten feet distance would be four hundred. They would probably be large enough to cut in fifteen years, at which time an average of three posts, for each tree originally planted, might with great certainty be taken off. At the time of the first cutting the crop is not exhausted; as the tree propagates from the root as well as from its seed, an annual succession of crops of timber equal to that first cut may be safely calculated on, for ages.

During the first summer after these trees are transplanted, I would use the plough and hoe, and prune them the first, second and third years; after that they would require no attention. A sandy or gravelly soil is most suitable to them.

To construct a fence with these posts, boards might be more profitably used than rails,—and boards sawed to an inch in thickness, may be considered durable, although made from the poorest timber.

The prevailing principle of internal improvement, does also seem to call for the extensive propagation of this timber. In the construction of rail roads it would be an important acquisition; in ship building it is much called for; and as an ornamental tree it holds a very high rank.

In addition to the above permit me to suggest the use of the Honey Locust, (Gleditschia tricanthos) for hedges. This tree is hardy, and in open lands has a tendency to limit its growth to that of the larger kind of shrubs. It is not difficult to cultivate, and its thorny stalk, will prevent the attacks of any marauding animal. I do not think however, that hedges will ever become favorites amongst farmers. B. C——n.

For the Genesee Farmer.

Dentistry.

Mr. Tucker—In your paper, page 191, I noticed "a reason for keeping the teeth clean." Permit me to add other, and perhaps more important reasons, for this very necessary piece of cleanliness.

That innumerable animalculæ are to be found in the filth suffered to accumulate on the teeth, admits of no doubt; and though these little *animals* are no very desirable *inhabitants* of our mouths, yet in themselves they do little or no injury compared with what is commonly called "*tartar*"—a limey substance, to be found in large quantities on the teeth of nearly every person who has not taken particular pains to keep it off.

This "tartar" is secreted in the saliva, mixed with the slime and particles of food, and being suffered to remain in contact with the teeth, in a few days becomes so hard as to render it impossible to remove it with the brush or any ordinary means. A foundation is thus laid by making the teeth rough, for its more rapid deposit, forming, in a great many cases, a crust or covering from half a line to a line or more in thickness, and giving the teeth the appearance of a mass of filthy rotten stone more than any thing else. Its effects are soft, spongy, bleeding gums, and loose teeth, (usually attributed to having some time or other taken calomel;) and that most loathsome of all complaints—a *fœtid breath!*—the supposed consequence of a foul stomach!!

The only remedy is to have it removed by a dentist, and to keep it off by the *daily* use of the brush, and perhaps some of the softening powders that contain *no acid;* and we shall never be troubled with spongy gums, foul teeth, or bad breath.

N. B. Vinegar, or any other acid, used as a dentrifice, will destroy the enamel of the teeth in a short time, and of course expose them to decay.

M.

New Compost for Flower Pots.

I have from my childhood been passionately fond of horticultural pursuits,—have devoted much time to ornamental gardening; and in my travels I have gleaned all the information in my power on the subject of fertilizing the soil. In the summer of 1824 I was in Albany, and visited Judge Buel's plantation, which was in the highest state of cultivation, and which as every one knows, is indebted to art for its fertility,—having been *cut and made* from an entire swamp. I walked the whole ground over with the judge and his lady, and treasured up many curious facts relative to gardening, which I have since practiced upon in a small way, with great success. Since that time I have also visited the most celebrated gardens in and near Boston, Hartford, New York and Philadelphia; but in those places they have the advantage of naturally good soil, and do not require so much artificial aid to produce large growth, of either esculent or ornamental plants, which is necessary, in order to procure the same growth from the less fertile soil in and around Baltimore.

Last winter, soon after my arrival in Baltimore, a friend presented me with an Oleander, which had spun up to an unwieldy hight, but the leaves were very dwarfish; and yet small as they were, the stalk was so slender, as scarcely to be able to support the scraggy top. It looked so little like the broad leafed Oleanders I had seen at the north, that I almost doubted its being the same species of plant. About this time I saw in Messrs. Calvert & Ducatel's paper directions for obtaining large growth of cabbages, and I resolved to try the experiment on my dwarf-leafed Oleander. Accordingly, as soon as the spring opened, I procured some common red earth which was of a very tenacious clayey consistence—spread it upon a wide board—overlaid it with a strata of lime, which I slaked—not with sea water according to the directions, because I could not procure it—but with rain water into which I had previously put sufficient common salt to make it about like sea water to the taste. I then laid another strata of earth, and then again of lime, making two of each, and the whole made moist with salt water. I then added four quarts of river sand as an improvement of my own; for, although the receipt did not name it, I took the liberty to judge that so much clay as the earth contained would adhere again in a mass without the aid of sand or something to separate its particles. The whole measured about two thirds of a bushel, one third of which was lime and sand. A servant stirred it regularly for me every day until the ingredients were well incorporated, and in three or four weeks it had entirely lost its reddish color and had become quite black. About the middle of April I cut off the top of the Oleander, down within two feet of the roots, and trimmed off all the ground shoots and some of the branches. I did not transplant it, as it grew in a large tub, but removed all the earth from the top and sides of the roots—at least half a bushel of it, and filled up the tub with the new preparation. It was then placed in the yard in a southern exposure where it has ever since remained subject to the sun and rain, and copious waterings from the pump as often as the earth became dry,—and such a rapid and luxuriant growth I never witnessed. My friends told me at first that I had killed my Oleander—and I confess I had some misgivings as to the success of the experiment; but in less than two weeks after the application of the new earth, new leaves began to put forth surprisingly, and their enormous size and bright green lustre have been the subject of much comment among its numerous admirers. It is now in blossom, and on measuring the new growth which is easily ascertained by the increased size and brilliancy of the leaves, I find it to be now, the first week in July, just 16 inches. The main stalk and limbs have also increased in the same ratio.—*Am. Far.*

From the New England Farmer.

Manuring Corn in the Hill.

Mr. Editor—Noticing the opinion of a writer in the Genesee Farmer, [vol. 4, p. 42.] as quoted in the N. E. Farmer of the 4th inst. on the subject of manuring corn in the hill, as being injudicious and unprofitable, and stating his reason for the opinion that the plant derived its nourishment from its fibrous roots, and that the manure would not benefit the plant after its roots had extended beyond the circle where it was deposited, and that it was said they would extend to the height of the stalk above ground, and that if the season was dry they would fire fang, &c.

I cannot acquiesce in the writer's opinion, having studied the practical science of Agriculture many years, I find I am very deficient in that noble and useful science—I beg to know if the writer's opinion applies to the general soils on which we grow corn. I am in favor of manuring in the hill, and feel persuaded if the operations are performed with judgment and skill, it will produce the best corn, both in quantity and quality. I am induced to give my practice in hope of obtaining information and correction if erring.

Early in the spring I trench plough a piece of sod ground, cutting the sod with a sharp coulter and share as thin as possible, which falls into the trench; another plough follows in the same furrow, ploughing deep and covering up the sod with soil, (on which the sun has never shed its rays.) As soon as the surface has received the frost, it is well harrowed down.

At the time for planting I furrow out the land three and a half feet apart both ways, with a yoke of oxen, furrowing deep to deposite the manure, putting a good shovel or dung fork full to each hill, on which I throw three times the usual quantity of seed, (selecting the finest plants at the first hoeing.) It is unnecessary to draw mould on the manure before the seed is deposited, but particular attention must be paid that the manure is not doubled on the seed, but covered with some fine mould with the hoe, being very careful to cover up all the dung with the soil; the gentle heat from the manure will cause the corn to spring up quick, a strong plant; by its gradual decomposition feed the center of its roots, which will force through the manure into the sod below and send forth its fibres with vigor and cause the plant to grow luxuriantly until it arrives to maturity. On examining the hill at corn harvest, very little of the manure can be found, consequently no fire fang is likely to take place if judiciously managed. Any information on the subject will be kindly received by A Subscriber.

Billfield Farm, Hyde-Park, Dutchess co.

By the Editor.—We believe that the expediency of Trench-ploughing, and manuring Indian corn in the hill depends on circumstances, which have been thus explained by Dr. Deane:

Trench Ploughing.—"In old countries, where lands have been ploughed for a thousand years, the rich black soil has been growing deeper and deeper. So that trench ploughing by this time may be very proper in many of their fields; and even necessary to bring up the strength of manures which had subsided to a greater depth than common ploughing reaches.

"But there is only a small proportion of our land in this country, to which trench ploughing is suitable, or which will pay the cost of it. In most of our soils, even where the hard under stratum or pan lies deep, trench ploughing would throw up so much cold hungry earth, and bury the upper mould so deep as to render the land very barren at first. The places where it would answer best, are hollows, into which much vegetable mould has been washed down from the neighboring heights, which has a black moory soil to a great depth; and such spots have been used as gardens, and have been often dug with the spade."

Again he observes, "The depth that the plough should go is a matter that ought to be attended to. The depth should be governed in some measure by the staple of the soil. Where the soil is deep, deep ploughing is best. But where the soil is very thin, shoal ploughing is necessary, for if the plough turn up much of the under stratum, and mix it with the soil, it will be rather hurtful, at least for some years after."

The celebrated cultivator, Earl Stimson, of Galway, N. Y., in a letter to Judge Buel, published in the current vol. of the N. E. Farmer, p. 317, states as follows:

"The land I now till, at first would not produce on an average more than fifteen or twenty bushels of corn, ten or fifteen bushels of wheat, barley or rye, and from half a ton to one ton of hay per acre. I commenced making, saving and applying my manure in the most economical way on the surface, and *ploughing shallow*; and in ten or twelve years, I found I had brought the land back to its original state of fertility," &c.

With regard to manuring corn in the hill, Dr. Deane's rule was as follows: "If twenty loads of good manure can be afforded for an acre, it should be spread on the land and ploughed in: If no more than half that quantity, it will be best to put it in holes. In the former case, the corn usually comes up better, suffers less by drouth and worms; and the land is left in better order after the crop. In the latter case the plants are more assisted in their growth, in proportion to the quantity of manure. If the manure be new dung, burying it under the furrows is by far the better method. None but old dung should be put in the hills."

Such are the opinions of the celebrated agriculturists Dr. Deane and Mr. Stimson. But they are fallible, and we would be glad to publish such views of the subject either in corroboration or contradiction of those opinions as our correspondents may be so obliging as to furnish.

Fat Sheep in Summer.

A writer in the Farmer's Journal, after stating that he applies tar to the roots of the horns of sheep, and puts a little in their noses and mouths, "as affording the best security against the maggot in the head," gives the following remarks on the management of sheep in the summer:

"I am careful to have none of my sheep, except those I intend for market, get very fat during the summer. I have heard it remarked, and I believe it, that after once *very* fat, a sheep will never arrive at the same point again. Sheep which get fat during the summer, certainly do not do as well in the fall and winter. About the middle of September I give my sheep the best feed I can, and the middle of October begin to feed sparingly with turneps, potatoes, or some kind of grain. When the time arrives for yarding, which I do rather late, I separate my flock in the following manner:—In one yard I put my rams and weathers, except such of the former as have become very poor during the time of running with the ewes. In the second I put my last spring lambs; in the third all my healthy ewes, and in the fourth my old and weak (but not diseased) ewes. A sixth department is a kind of hospital, into which every sheep is removed as soon as discovered to be afflicted with disease. This arrangement I consider very important, as it affords an opportunity for treating every class of sheep in the manner judged most proper for their circumstances. I have known instances in which the lot of old and feeble ewes have come out much improved in the spring, and have produced a good fleece, and raised fine likely lambs. I always intend, however, to turn my sheep before they get so old as to become enfeebled; as they are more likely to acquire those diseases which spread through the flock.

From the Complete Farmer and Rural Economist.

English Turneps.

Every farmer will find it profitable to raise a qmantity of these roots. The Mangel Wurtzel and the Ruta Baga, useful as they undoubtedly are, will not completely supersede, nor altogether supply the place of the old fashioned English turnep. In the Memoirs of the Board of Agriculture of the State of New-York, vol. i, page 26, we find the following remarks on the best mode of cultivating this valuable root.

"There is no difficulty in raising turneps on new land; but it is very desirable to know the best mode of raising them, at least a small patch every year, on old farms. Mr. Henry De Bois, of this county, [Rensselaer,] and Maj E. Cady, of Columbia county, say, that they have succeeded in obtaining good crops several years in succession by the following process. Turn over a turf of old sward the first week in June. Yard your cattle at night on this, in the proportion of six head at least to a quarter of an acre, until the 20th of July. Then harrow lengthwise the furrows, so as not to disturb or overturn them, and sow in the proportion of about half a pound of seed per acre.

"If it is not convenient to yard cattle upon it sufficiently, about two inches of well rotted manure harrowed in as above, will do as a substitute. Mr. C. R. Colden applies the manure by strewing it in shallow furrows two feet apart, then buries the manure by two side furrows, and harrows the ground level, lengthwise of the furrows. This method requires less manure, and he has the advantage of hoeing the turneps in drills."

We recollect, likewise, that we have read in several of our New England newspapers that fine turneps have been raised by ploughing up old sward ground, some time in June, harrowing well and sowing from the 1st to the 20th of July, and this without the application of manure. But there can be no doubt that folding sheep or horned cattle on the land thus ploughed would very much enhance the crop.

All American writers on this subject, whose works we have perused, advise to sow seed of the common English turnep as late as about the middle of July. They tell us that late sowed turneps are much the best for the table, and that they

are less liable to be injured by insects, if sown so late, than when sown much earlier in the season.

Turneps are frequently if not most generally raised in the U. States as a second crop, and no doubt this practice is often very eligible, and may be perfectly consonant with the soundest maxims of good husbandry. But when it is intended to *make the most of your crop of turneps*, or to obtain as great a product as possible for the purpose of feeding cattle, we do not perceive any objection to giving turneps a larger portion of the season to grow in, than has been with us the general practice.

An English writer on agriculture, whose remarks on this and other agricultural topics appear to us to be judicious, and to display a thorough knowledge of the subjects of his essays, says, "It is not pretended that there lies any solid objections to early sowing of turneps, simply considered; on the contrary, such seems to be the most proper means of obtaining a full crop; but the advantages of early sowing, whatever they be, are given up; and the season postponed from near three to five months by way of retarding the growth of the crop; that it may last to a later period in the spring, and receive less damage from the frosts than that to which it would be liable in its early maturity. The disadvantages attending this plan are a crop far inferior in weight to what might be obtained from the land; the very common risk of destruction from drouth and fly. The weight and perfection of the turneps, being the objects, the land may be got ready for them as for any other early spring crop, and the seed sown with the first warm showers. This will afford ample scope for re-sowing, should the first seed fail, of which, however, granting it to be good, and the land sufficiently fine, I believe there is scarcely any risk."

"As to any advantages of a crop previous to the turneps, nothing scarcely can stand in competition with the first crop of roots.

"The true turnep soil is a deep sand or sandy loam. Every gardener knows the proper time to begin hoeing turneps. In general, when the plants spread a circle of about four inches they are ready for the first hoeing. They are commonly left about a foot asunder. The second hoeing three weeks after the first."

Those who desire to go extensively and successfully into the turnep culture should raise their own seed from the finest transplanted roots. An English cultivator says, "It is wonderful what a small quantity of seed suffices for an acre of ground, and indeed equally so how it can be delivered and spread over such a breadth. A pint might be more than enough, but it is usual to broad-cast a quart on an acre."

Dr. Deane's New England Farmer asserts that "the quantity of seed sown on an acre is never less than one pound, frequently a pound and a half, and by some two." According to the same work, it is very necessary for the success of the crop that a heavy roller be passed over the field immediately after harrowing in the seed, provided the ground is sufficiently dry, or as soon as it is in a fit condition. By this means the clods are broken, and much of the seed that would otherwise be exposed to birds &c., will be covered, and the surface rendered smooth and compact thereby, and consequently more retentive of moisture, which will greatly promote the vegetation of the seed and growth of the plants.

If a quantity of lime were sowed over the field immediately after putting in the seed, it would probably preserve the crop against insects, and prevent the turneps becoming spongy, as well as increase their size. Unleached ashes, soot, and plaster, have also been highly recommended as manure for turneps. Thomas Melleville, Jun. Esq. of Pittsfield, Mass., in raising a crop which received the premium from the Massachusetts Agricultural Society in 1817, and which amounted to about 750 bushels to the acre, sowed his seeds in drills of twenty-eight inches the 21st of June, on ground previously well manured. The following day sowed on the acre thirty bushels slacked lime and fifteen bushels house ashes.

What we have said about the *early* sowing of turneps we would merely suggest as a hint, or something to be thought of, and perhaps become a matter of experiment. It appears to us that our custom of sowing turneps so late in the season, as is commonly practiced, is an usage borrowed from the British husbandry without duly considering the difference of our climate from that of Great Britain, and the different uses to which this crop is commonly applied in the two countries. In England they usually feed turneps off the ground with sheep; or draw them for neat cattle during the winter as fast as they are wanted, and often let them stand in the field till spring, to supply green food for sheep at the time of their yeaning, &c. But in the United States, this crop must be harvested in autumn and secured from frost; and it would seem to be desirable that they should have had time to obtain their full growth before they are gathered.

"Ellis, an old writer on husbandry, says, 'Turneps sooted about 24 hours after they are up will be entirely secured from the fly.' Some advise, and it may be well, if not too much trouble, to leach soot and sprinkle young turneps with the liquor. M'Mahon, in treating of the cultivation of turneps says, 'the plants should be left from seven to twelve inches every way; this must be regulated according to the strength of the land, the time of sowing, and the kind of turneps cultivated; strong ground and early sowing always producing the largest roots.'

"The width of the hoe should be in proportion to the medium distance to be left between the plants, and this to their expected size.

"The critical time of the first hoeing is, when the plants, as they lie spread on the ground, are nearly the size of the palm of the hand; if, however, seed-weeds be numerous and luxuriant, they ought to be checked before the turnep plants arrive at that size; lest being drawn up, tall and slender, they should acquire a weak and sickly habit.

"A second hoeing should be given when the leaves are grown to the height of eight or nine inches, in order to destroy weeds, loosen the earth, and finally to regulate the plants; a third, if found necessary, may be given at any subsequent period.

"Here will the farmer exclaim against the expense and trouble of hoeing; but let him try one acre in this way, and leave another of the same quality to nature, as is too frequently done, and he will find that the extra produce of the hoed acre will more than compensate for the labor bestowed.

"Loudon says *Arch. Garrie*, a Scottish gardener of merit, tried steeping the seed in sulphur, sowing soot, ashes, and sea sand, along the drills, all without effect. At last he tried dusting the rows, when the plants were in the seed-leaf, with quick lime, and found that effectual in preventing the depredations of the fly. 'A bushel of quick lime,' he says, 'is sufficient to dust over an acre of drilled turneps, and a boy may soon be taught to lay it on almost as fast as he could walk along the drills. If the seminal leaves are powdered in the slightest degree, it is sufficient; but should the rain wash the lime off before the turneps are in the rough-leaf, it may be necessary to repeat the operation, if the fly begins to make its appearance."'

Agricultural Fair for the County of NEW-YORK.

The Committee appointed by the New York County Agricultural Society, to procure a suitable place for the Fair, on the fourth Thursday (23d) of October next, have obtained a very eligible one within a few miles of the city.

The object of this fair is for the sale and exhibition of all kinds of live stock, farming implements, machinery, and products. The Society, fortunately, having little or no funds, is under the necessity to commence on that plan which will make the Fairs permanent, and of great benefit to the community—that is, have them purposely and principally to accommodate farmers and breeders in purchasing and selling stock, and every thing connected with farming operations. Premiums for superiority in the animals, and articles exhibited, although calculated to promote the interest and elevate the condition of agriculture, are viewed as secondary to the establishment of a Fair that shall be rendered permanent by the interest and business of the Agriuultural community. The Society will therefore first give its whole attention to the attainment of this object.

Persons throughout the country who take an interest in this subject are earnestly requested to exert their influence in promoting the objects of the Society.

On a future occasion more particulars will be given.

Printers will confer a favor on the Society, and render a service to agriculture, by giving publicity to this notice.

CHARLES HENRY HALL,
SAMUEL FLEET.

New York, June, 1834.

From the New England Farmer.

Making Cheese.

Although we have heretofore given pretty copious directions on the subject of making butter, we have had little to say relative to cheese-making. But the manufacture of cheese is scarcely less important, and we believe is generally more profitable than that of butter. We shall therefore give some remarks respecting this branch of rural economy, premising, however, that what we shall state is derived from reading or conversation, having had no practical acquaintance with this sort of domestic manufacture. We shall not pretend to dictate, nor even to advise, but hope to furnish some hints, of which those who have the

management of dairies may perhaps avail themselves to advantage. The goodness of cheese, as well as of butter, depends much on the quality of the milk; though the season and particular process adopted in making it, also have a very considerable influence upon it in this respect—more perhaps than the material of which it is prepared. We shall, therefore, briefly notice these circumstances; and, as different modes of making cheese are practiced in different counties, or places, we shall then concisely state those which are more particularly deserving of notice.

The best season for this purpose is from the commencement of May till the close of September; or under favorable circumstances to the beginning of October; or during the period when cows are, or in general can be pastured. In many large dairies indeed cheese may be made throughout the year, provided the cows be well fed, particularly in the winter.

With regard to the *rennet*, as no good cheese can be made without it, great attention is necessary in preparing it for coagulating the milk. Strictly speaking rennet is coagulated [curdled] lacteous [milky] matter, or substance found in the stomachs or maws of calves that have been fed only with milk, and which was formerly used in coagulating milk; though it is, in a more extensive sense, applied to *bait*, *vell*, *maw*, or *stomach*, as it is variously termed, which possesses the same properties; and which is now invariably used for that purpose.

Dairy women usually preserve the maw, and the curd contained in it, after setting them, and then by steeping this bag and curd, make a rennet to turn their milk for making cheese. But a more simple method, and which is equally good in every respect, is to throw away the curd, and, after steeping it in pickle, stretch out the maw upon a slender bow inserted into it, which will soon be very dry and keep well for a long time Take an inch or two from the maw thus dried, and steep it over night in a few spoonfuls of warm water, which water serves full as well as if the curd had been preserved for turning the milk. It is said that one inch will serve for the milk of five cows.

In the Bath papers, Mr. Hazard gives the following receipt for making rennet: ' When the raw skin is well prepared and fit for the purpose, three pints of soft water, clean and sweet, should be mixed with salt, wherein should be put sweet briar, rose leaves and flowers, cinnamon, mace, cloves, and almost every sort of spice; and if these are put into two quarts of water, they must boil gently, till the liquor is reduced to three pints, and care should be taken that this liquor is not smoked. It should be strained clear from the spices, &c. and when found to be not warmer than milk from the cow, it should be poured upon the caul or maw; a lemon might be sliced into it, when it may remain a day or two; after which it should be strained again, and put into a bottle, where if well corked, it will keep good for twelve months. It will smell like a perfume; and a small quantity of it will turn the milk, and give the cheese a pleasing flavor. He adds " If the maw be salted and dried for a week or two near the fire, it will do for the purpose again almost as well as before."

Another receipt is as follows: " After the maw has been well cleansed and salted, and dried upon sticks or splints, take boiled water two quarts, made into a brine that will bear an egg. Let it be blood warm, and put in the maw either cut or whole; let it steep twenty-four hours, and it will be fit for use. About a tea cup full will turn the milk of ten cows. It should be kept in glass bottles well corked."

The Massachusetts Agricultural Repository gives still another recipe for making rennet, which is as follows: " The rennet is prepared by taking some whey and salting it till it will bear an egg; it is then suffered to stand over night, and in the morning it is skimmed and racked off clear; to this is added an equal quantity of water brine strong as the whey, and into this mixture, some sweet briar, thyme or some other sweet herbs, also a little black pepper and salt peter; the herbs are kept in the brine three or four days, after which it is decanted clear from them. Into six quarts of this liquor four large calves' bags, or more properly called calves' stomachs, are put. No part of the preparation is heated, and frequently the calves' bags are only steeped in cold salt and water.

But whatever kind of rennet the dairy woman may choose to prepare, it should be remembered that this animal acid is extremely apt to become rancid and putrescent, and that great care is necessary to apply a sufficient quantity of salt to preserve it in its best state. The rank and disagreeable taste too frequently found in cheese, is frequently caused by the rennet's having been badly preserved.

It has been observed by Dr. Anderson that it is generally supposed that the goodness of cheese depends almost entirely upon its *richness;* by which is meant the proportion of oily matter, whether natural or adventitious, that it contains; nothing, however, he says, is more certain, than that this does not depend upon this circumstance. *Parmesan* cheese is, he observes, in general, deemed, in respect to *sapor*, among the best kind of cheeses that are made; but it contains no remarkable portion of oily matter. To many palates, the small round Dutch cheeses are very pleasing to the taste; yet they are, he asserts, made entirely of skimmed milk. And if softness to the feel, and that kind of consistency which appears mellowed and butyraceous, be the rule for ascertaining the richness of cheese, neither will this be found to depend necessarily on the proportion of oily matter that they contain. " I have seen cheese, made of skimmed milk, that are exactly like the finest kind of cream cheese, which approaches to the taste and consistency of butter; I have seen cheeses made entirely of cream, which had much less of the buttery taste and appearance than the other. In short, much more depends on the skill and dexterity of the operator than on the quality of the materials. Many cheeses are made in England of as rich milk as the Stilton cheeses, which seem not to contain nearly the same proportion of cream; and I had lately occasion to notice, that a great many cheeses are made of the same kind of milk with the Suffolk cheese, which have nothing of that horny hardness, and indigestible quality for which these are remarkable. If the taste and consistence that the cheese acquires, when acted on by heat in the process of toasting, be assumed as a criterion for judging of its richness, neither will it be found that this depends upon the proportion of cream that enters into their composition. I have seen very indifferent cheese, that has been made of skimmed milk, which, when toasted, was richer and more pleasing to the palate of most persons, who have tasted it, than very excellent North Wiltshire cheese, which is deemed among the best kinds that are made in this island. From these facts and many other considerations, I am satisfied, that what we call richness in cheese depends more on the particular process adopted in the management, than upon the materials of which the cheese consists. The taste of Gloucester, and that of Cheshire cheeses are very different from each other, though the quality of the milk from which they are made varies very little. The same thing may be said of Stilton and Parmesan cheeses, though the vanity of man, desirous to conceal his own weakness, is ever disposed to attribute these peculiarities to soil or pasture, or other circumstances that seem to throw the blame of want of success from off his own shoulders.

The Massachusetts Agricultural Repository gives the following directions for this process:

" Breaking the curd is done with the hand and dish. The finer the curd is broken the better, particularly in thick cheeses. The best color of this kind of cheese is that of bees wax, which is produced by Arnotta, rubbed into the milk after it is warmed. The dairy woman is to judge the quality by the color of the milk, as it differs much in strength.

" Setting the milk too hot inclines the cheese to heave, and cooling it with cold water produces a similar effect. The degree of heat varies with the weather. The curd when formed is broken with what is called a treple cheese knife. The use of this is to keep the fat in the cheese; it is drawn the depth of the curd two or three times across the tub, to give the whey an opportunity to run off clear; after a few minutes the knife is more freely used, and the curd is cut into small pieces like chequers, and is broken fine in the whey with the hand and a wooden dish. The curd being allowed about half an hour to settle, the whey is laded off with the dish, after it is pretty well separated from the curd.

" It is almost an invariable practice to scald the curd. The mass is first broken very fine, and then the scalding whey is added and stirred a few minutes; some make use of hot water in preference to whey, and in both cases heated according to the nature of the curd; if it is soft, the whey or water is used near boiling; but if hard it is only used a little hotter than the hand. After the curd is thoroughly mixed with the hot stuff, it is suffered to stand a few minutes to settle, and is then separated as at the first operation. After the scalding liquor is separated, a vat, or what is often called a cheese hoop, is laid across the cheese ladder over the tub, and the curd is crumbled into it with the hands and pressed into the vat, to squeeze out the whey. The vat being filled as full and as firmly as the hand alone can fill it, and rounded up in the middle, a cheese cloth is spread over it and the curd is turned out of the hoop into the cloth; the vat is then washed, and the inverted mass of curds, with the cloth under it, is returned into the vat and put into the press; after standing two or three hours in the press, the

vat is taken out and the cloth is taken off, washed and put round the cheese, and it is replaced in the vat and in the press. In about seven or eight hours it is taken out of the press and salted, the cheese is placed on a board and a handful of salt is rubbed all over it, and the edges are pared off if necessary; another handful of salt is strewed on the upper side, and as much left as will stick to it; afterwards it is turned into the bare vat without a cloth, and an equal quantity of salt is added to it, and the cheese is returned into the press; here it continues one night, and the next morning it is turned into the vat, and continues till the succeeding morning, and the curd is taken out and placed on the dairy shelf; here they are turned every day or every other day, as the weather may be. If it is hot and dry, the windows and doors are kept shut, but if wet or moist, the doors and windows are kept open night and day.

"*Cleaning the Cheese.*—The cheeses having remained about ten days after leaving the press, are to be washed and scraped in the following manner:—a large tub of cold sweet whey is placed on the floor, the cheeses are immerged in it, where they continue one hour, or longer, if necessary, to soften the rind. They are then taken out and scraped with a common case knife, with great care, so as not to injure the tender rind, till every part of the cheese is smooth; they are after the last operation rinsed in the whey and wiped clean with a coarse cloth, and placed in an airy situation to dry, after which they are placed in the cheese room. The floor of the cheese room is generally prepared by rubbing it with bean or potatoe tops, or any succulent herb, till it appears of a black wet color; on this floor the cheeses are placed, and turned twice a week, their edges are wiped hard with a cloth once a week, and the floor is cleaned and rubbed with fresh herbs once a fortnight. They must not lie too long or they will stick to the floor. This preparation of the floor gives the cheeses a blue coat, which is considered of great consequence."

Mowing Ground.

There are but few objects connected with the management of a farm of more importance than that of obtaining good creps of rouen, after math, or second crops of grass. If your mowing land is in such good condition that you can hope to obtain a second crop, be careful to keep it from the intrusion of cattle, sheep and horses, for rouen in the winter and spring is very valuable for ewes, young lambs, cows and calves, &c.

A writer in *Hunter's Georgical Essays*, recommends manuring mowing ground immediately after haying, and especially if a second crop is expected. In such case, some part of the fertilizing qualities of the manure will be lost by its being exposed to a burning sun, but the manure, when first applied, will protect the roots of the grass, and as soon as the grass has grown a little its tops will protect the manure: so that on the whole this application may not be unprofitable. Composts composed in part of loam or rich earth, are supposed to be better for manuring grass land than unmixed stable or barn yard manure; because such composts are less liable to be deprived of their fertilizing qualities by the sun, air and violent rains. Whenever manure of any kind is applied to grass land it should be spread as evenly as possible and a bush harrow should be drawn over the surfece, which will break the small lumps remaining in the manure, and bring it closer to the roots of the grass. Or as Dr. Deane directed, "when the land becomes bound or mossy, so as to diminish the growth of the grass, if it be not convenient for the farmer to break it up, it should be cut or scarified by a spiked roller; or if the farmer does not possess this, by a heavy loaded harrow, when the ground is softened by rains, or by the coming out of the frost. Then dressed with some short rotten manure, suited to the soil; bushed, and a roller passed over it. There is no danger of destroying the roots of the grass by this operation. Though they are broken they will be speedily renewed, new offsets will be more plentifully formed, and the crops will rise with renewed vigor."—*N. E. Far.*

Improved System of Bee Management.

The first part of Mr. Nutt's plan of operation is, to have the hive, into which the stock is introduced, untouched. When it is filled with honey, (the contents of which are to be reserved for the use of the bees,) the capacity of the hive is increased by the addition of another box to the side communicating with the hive by apertures, which give free admission to the bees in all parts of the box.

The next important object in Mr. Nutt's system is, to insure a regular and uniform temperature in this portion of the hive, without diminishing the temperature of that which contains the stock. The ventilation necessary for this purpose is effected by the means of a perforated tin tube, extending down to a considerable distance from the top into the hive, and connected with an aperture at the bottom, which may be partly or wholly closed by a tin slide, thus modifying the circulation of the air and consequent degree of temperature. The temperature of this side box, which is indicated by a thermometer introduced into the tube, ought to be 70 degrees, which is the natural temperature of the working hive; but in that which contains the stock, a temperature of 90 deg. is necessary, as well for the incubation of the queen bee, as the maturity of the young. The parent hive is, then, as well the residence of the queen bee as the nursery of the young, whilst the side boxes are but additional storehouses for the reception of the superfluous honey, which may be taken away without impoverishing the stock, or robbing them of their winter sustenance.

When the thermometer placed on the side box rapidly rises to 90 or 100 degrees, the necessity of again providing the bees with fresh room is indicated; and this is effected by establishing another box on the opposite side of the hive. The bees, finding an increase of room, will readily re-commence their labors in this new apartment.

Then follows, in Mr. Nutt's system, the operation of separating the bees from this second hive. This is effected by the ventilator, by which the internal temperature of the hive may be reduced to that of the external atmosphere; and when on the approach of night, the bees, recoiling from the cool air, go back into the middle box, the connection between the two may be closed, and the full hive withdrawn, without the imprisonment or destruction of a single laborer. The same arrangements are again renewed, as the bees continue their successful labors. In this system no provision is made for swarming, which cannot occur under this arrangement, the emigration of a part of the stock being only occasioned by a want of room in which the bees may porsue their labors.

The honey furnished under this system of management is found to be far superior, both in quality and quantity, to that obtained under any other arrangements. The honey and wax are as white as refined sugar. This superiority in quality it owes as well to the modified temperature at which the bees secrete their products, as to its total exemption from all extraneous animal and vegetable matters, and in particular from the pollen and bee bread, which is taken in considerable quantities into the stock hive for the support of the young. The superiority of the honey is only equalled by the quantity of the supply; the usual annual supply from one stock is about one hundred weight of honey; whilst, in the course of one season, Mr. Nutt has procured the large quantity of two hundred and ninety-six pounds. This increase in quantity is owing to the excellent disposition of the arrangements, by which the industrious efforts of the bees are never retarded, nor their strength weakened at the time when the fruits and flowers abound from which their treasures are obtained.—*New Bedford Courier.*

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Ashes—Pot....	100lbs.	$3,25.....	$3,90 a 4,00
—— Pearl..	.....	3,50.....	4,20 a 4,25
Beeswax, yellow	lb.	0,16 a 0,18	20 a 21
Candles, mould	.....	0,10 a 0,11	13.a 14
—— dipped.	.....	0,09 a 0,10	11 a 12
Cloverseed.....	.....	6½.... ...	6 .a. 6½
Flax, American.	.....	.....	7½..a..00
Flax seed, clean	tierce	9,00a10,00	10,50a11,00
Flour, Western.	barrel	4,50.....	4,88a5,00
Grain, Wheat..	bushel	0,87½....	1,00 a1,02
—— Rye....	.....	0,62.....	66.a..67
—— Oats...	.....	0,25.a..27	40.a..00
—— Corn...	.....	0,44.....	72.a..73
—— Barley..	.....	0,00.a..00	00.a..00
Hemp, Americ'n	ton	.....	100 a 125
Hops, 1st sort .	lb.	.....	17.a..18
Plaster Paris...	ton	6,00 a 0,00	2,50 a2,62
Beef, Mess....	barrel	0,00 a10,00	9,12 a9,75
—— Prime....	.....	0,00 a 8,00	5,62 a 5,75
Pork, Mess....	.....	14,00a15,00	13,25a14,00
—— Prime....	.....	11,00	9,25a10,25
—— in the hog.	100lbs.	4,00	....
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O spare my Flower.

BY H. F. LYTE.

"O spare my flower, my gentle flower,
The slender creature of a day!
Let it bloom out its little hour,
And pass away.
Too soon its fleeting charms must lie
Decayed, unnoticed, overthrown.
O, hasten not its destiny—
Too like thy own.

"The breeze will roam to-morrow,
And sigh to find its playmate gone;
The bee will come its sweets to borrow,
And meet with none.
O spare! and let it still outspread
Its beauties to the passing eye,
And look up from its lowly bed
Upon the sky.

"O spare my flower! Thou know'st not what
Thy undiscerning hand would tear;
A thousand charms thou notest not
Lie treasured there.
Not Solomon, in all his state,
Was clad like Nature's simplest child,
Nor could the world combined create
One floweret wild.

"Spare, then, this humble monument
Of an Almighty's power and skill;
And let it at His shrine present
Its homage still.
He made it who makes nought in vain;
He watches it who watches thee;
And He can best its date ordain
Who bade it be."

Debt and Credit.

I DISLIKE the whole matter of debt and credit—from my heart I dislike it; and think the man, who first invented a ledger, should be hung in effigy, with his invention tied to his feet, that his neck might support him and his works together. My reason for thus sweeping at the whole system is, not that I believe it totally useless, but that I believe it does more mischief than good, produces more trouble than accommodation, and destroys more fortunes than it creates honestly.

These opinions are not of a recent date with me: they are those upon which I set out in early life, and, as I grew older, I became more and more confirmed in them: not that I changed my practice, while I held fast my profession, and got my fingers burned at last, by trusting my name in a day-book; for I never did it, because I saw the evil effects of credit around me, in every shape and form.

A visit, this morning, to my old friend, Timothy Coulter, called the subject up so forcibly, that I concluded to write you a line upon it. His last cow was sold this very morning, by the constable, for six dollars, though she cost him sixteen; and they have not left an ear of corn in his crib, or a bushel of rye in his barn, much less any of his stock: it was what was called winding up of the concern; and he is now on his good behavior; for I heard one of his creditors say, that, if he did not go very straight, he would walk with him off to the county prison-ship. Thus has ended Timothy's game of debt and credit.

When he first commenced farming, he was as industrious and promising a young man as was to be found; he worked day and night, counted the cost, and pondered on the purchase of every thing. For a year or two, he kept out of debt, lived comfortably and happy, and made money: every merchant, that knew him, was ready to make a polite bow: each knew him as one of your cash men, and liked his custom. The mechanic shook him by the hand, and begged his company to dinner, hoping to get a job from him; and even the lawyer, in contemplation of his high character, tipped his beaver as he passed him, with a sign, as much as to say, "Tim, you have more sense than half the world; but that's no consolation to us."

By some fatality, Timothy found out, however, that there was such a thing as credit. He began soon to have many running accounts, and seldom paid for what he got; it soon followed, that the inquiry, 'Do I really want this article?' before he bought it, was neglected; then the price was frequently not asked; then he began to be careless about pay-day; his accounts stood, he disputed them when rendered, was sued, charged with costs, and, perhaps, slyly, with interest too; and he became a money borrower before long; but his friends, after a lawsuit had brought them their money, were ready to trust him again, and he was as ready to buy. The same farce was played over and over, until now the end of these things has come; and, poor fellow, he is turned out upon the wide world, without a friend, save a wife and six miserable babes.

I asked the constable for a sight of the execution, and he showed it to me. It was issued by young 'squire Bell, and I could not but recollect how different was the history of this man from that of Timothy. Young Bell was a poor boy, and commenced his life with nothing but health and trade: but he adopted, as a sacred maxim, 'Pay as you go;' and he frequently told me he found little difficulty in sticking to his text.

The necessaries of life are few, and industry secures them to every man: it is the elegancies of life that empty the purse: the knick-knacks of fashion, the gratification of pride, and the indulgence of luxury, make a man poor. To guard against these, some resolution is necessary; and the resolution once formed, is much strengthened and guarded by the habit of paying for every article we buy, at the time. If we do so, we shall seldom purchase what our circumstances will not afford.

This was exactly the manner in which Jack Bell proceeded. Habit strengthened by long continuance, and supported by reason became second nature. His business prospered; his old purse became filled with Spanish dollars; all his purchases, being made for cash, were favorable; and, by always knowing how he stood with the world he avoided all derangement in his affairs. He is now the 'squire of a little village, with a good property, a profitable business, and the respect of all who know him.

MAHOGANY LOG.—The Boston papers state, that a single mahogany log was recently sold at auction in that city, for the sum of *seven hundred and sixteen* dollars—being at the rate of $6 per 179 board feet.

This magnificent tree occasionally grows to a size almost enormous—at least four feet in diameter, on some of the West India Islands. In this country, however, it is very rare that any thing like the largest trunks are seen, for the obvious reason that such masses of a wood so solid as this is—growing, as they generally do in the interior of the islands,—are exceedingly troublesome to be conveyed to the sea shore, especially over a mountainous country, intersected only by bad roads, or none at all, and traveled chiefly by the almost barbarous natives. Nevertheless, the worth of the article in a commercial point of view, may be estimated from the fact, which we find authenticated in English publications, that a single log, imported at Liverpool, weighed nearly *seven tons*. This log was sold in the first instance for L.378. It was afterwards re-sold for L.525; and it is said would have commanded double that sum, had the dealers been confident of the quality of the wood.

It is stated in the English Library of Entertaining Knowledge, that the Messrs. Broadwood of London, famous makers of piano fortes, gave, not long since, the enormous price of three thousand pounds for 3 mahogany logs, which measured about fifteen feet in length, and thirty-eight inches diameter.

These immense masses were cut into veneers of eight to an inch, and the vast amount of material thus procured from them, may be calculated without much difficulty. Not unfrequently the inch is divided into fifteen parts, or more. A log of fifteen feet length, and three feet in its other dimensions, cut up in this manner, would be spread out to the expanse of about *an acre and three quarters;* and nearly an acre if cut in the more liberal and respectable fashions.

A SALT LAKE IN SOUTH AFRICA.—This lake, which lies in the midst of an extensive plain, elevated considerable above the level of the sea, is of an oval form, about three miles in circumference, and has on one side a slooping margin of green turf; on other parts, banks of greater elevation and abruptness are covered with continuous thickets of arboreous and succulent plants. At the time of our visit the whole of the lake round the margin, and a considerable portion of its entire surface, was covered with a thick rind of salt sprinkled over with snow white crystals, giving the whole basin the aspect of a pond partially frozen and powdered over with hoar frost or flakes of snow. This wintry appearance of the lake formed a singular contrast with the exuberant vegetation which embowered its margins, where woods of beautiful evergreens and elegant acacias were richly intermingled with flowering shrubs and succulent plants of lofty size and strange exotic aspect,—such as the *portulacaria afra* (favorite food of the elephant,) the tree *crassula*, the scarlet *cotelydon*, many species of the *aloe*, some throwing out their clusters of flowers over the brink of the lake, others elevating their superb tiaras of blood red blossoms to the height of twelve or fifteen feet; and, high over all, gigantic groves of *euphorbia*, extending their leafless arms above the far-spread forest of shrubbery. The effect of the whole, flushed with a rosy tinge by the setting sun, was singularly striking and beautiful.

I did not attempt to examine the saline incrustation which, according to Mr. Barrow's account, is said to extend over the whole bottom of the lake; but I tasted the water and found it as salt as brine. Of the various theories suggested by naturalists to account for the formation of this and similar lakes in South Africa, that which ascribes their origin to salt springs appears the most probable.